



ARUGA CAFÉ
BY MESCLUN

www.mesclun.ph

📷 mesclunPH



FIRST SERVED (*Appetizers*)

**1. MUSHROOM AND SPINACH
EMPANADITAS P345** 

Mushroom, spinach, onion, cream cheese, feta cheese, grana padano, truffle oil, cream

2. BUFFALO BALLS P375

Chicken meatballs, buffalo sauce, blue cheese sauce

3. YAKUZA CHICKEN P395

Japanese-style marinated crunchy chicken fillet, katsu sauce

4. PORTOBELLO DUXELLE P395 

Portobello mushroom, grana padano, chopped parsley, truffle oil, crostinis

5. SHRIMP AND CHORIZO P395

Shrimp and Chorizo sauteed in butter and garlic

6. SALPICAO P670

Tenderloin sauteed in garlic and mushroom

★ *Chef's Favorites* ♥ *Healthy / Light* ☺ *Kid-Friendly*

 *Vegetarian*  *Contains Pork*

QUITE A STIR (Soup)

1. CREAM OF MUSHROOM SOUP P235 🍴

Shitake mushrooms, spring onion, crisps, truffle oil

2. FRENCH ONION SOUP P270

Caramelized onions, beef broth, gruyere, emmental

A TOSS UP (Salads)

1. MESCLUN SALAD P295 🍴

Mesclun greens, peaches, parma ham, cherry tomatoes, feta, walnuts, raspberry vinaigrette

2. SMOKED SALMON SALAD P340 ♥

Smoked salmon, mesclun greens, capers, onions, lemon vinaigrette, cherry tomato

3. GOAT CHEESE SALAD P475

Arugula, baked goat cheese, walnuts, cherry tomato, honey, basil vinaigrette



FULLY STACKED (Sandwiches)

1. GRILLED VEGETABLE P195 ♥🍴

Herbed zucchini, eggplant, bell peppers, iceberg lettuce, feta cheese, garlic sauce, tomato, balsamic vinaigrette, potato chips

2. CLUB HOUSE P345 🍴

White or wheat bread, chicken spread, tomato, cucumber, lettuce, egg, bacon, potato chips

3. BURGER P395

U.S. Angus beef patty, lettuce, tomato, spicy garlic sauce, mayo, mustard, steak fries

4. GRILLED CHEESE, TOMATO SOUP P395 🍴🍴

emmental, fontina, mozzarella, sourdough bread, tomato basil soup, mesclun greens, balsamic vinaigrette

★ Chef's Favorites ♥ Healthy / Light 🍴 Kid-Friendly
🍴 Vegetarian 🍴 Contains Pork

Prices are inclusive of 12% VAT, plus 10% service charge.

PULLING STRINGS (*Pastas*)

- 1. SISIG SPAGHETTI P295** ★🍴
Pork sisig, light cream sauce, chicharon bits
(Slightly spicy, heat may be adjusted.)
- 2. EGGPLANT LASAGNA P345**
Eggplant, ground beef, lasagna,
tomato sauce, bechamel
- 3. SPAGHETTI WITH MEATBALLS P360**
Spaghetti, beef meatballs, tomato sauce,
grana padano
- 4. LINGUINE WITH TRUFFLE
CREAM SAUCE P390** 🌿
Linguine, truffle cream sauce,
portobello mushrooms, shaved grana padano
- 5. SHRIMP FUSILLI P395** ★
Fusilli pasta, shrimp, tomato cream, mozzarella,
parmesan cheese



ON A ROLL

Pizza Romana

WHITE PIZZA

Home made crème fraîche

- 1. BLUE CHEESE PIZZA P425**
Mozarella cheese, raclette, blue cheese
- 2. FOUR CHEESE AND GARLIC P450**
Mozarella cheese, cheddar cheese, raclette, garlic
- 3. SALMON GRAVLAX P685**
Mozarella cheese, emmental cheese, kesong puti,
salmon, capers, sprout, arugula

RED PIZZA

Home made pizza sauce

- 1. DOUBLE MARGHERITA P475**
Mozarella cheese, kesong puti, straciatella
- 2. PEPPERONI PIZZA P545**
Mozarella cheese, kesong puti, pepperoni, pizza sauce
- 3. PROSCUITTO & STRACIATELLA P585**
Mozarella cheese, kesong puti, straciatella,
arugula, prosciutto

★*Chef's Favorites* ♥*Healthy / Light* 🍴*Kid-Friendly*
🌿*Vegetarian* 🍖*Contains Pork*

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THE MEAT OF IT (Mains)

- 1. BEER-BATTERED FISH AND CHIPS P325** 🍷
Beer-battered fish fillets, beer-battered green chili finger, steak fries, malt vinegar, garlic yoghurt dressing
- 2. BUTTERMILK FRIED CHICKEN P335**
Buttermilk fried chicken, mashed potatoes, buttered french beans and mushroom, gravy
- 3. CHIMICHURRI CHICKEN P385** ★
Roasted boneless chicken, chimichurri sauce, grana padano, rice pilaf or mashed potatoes
- 4. GUAVA PORK ADOBO P385** 🍷
Guava pork adobo, rice pilaf
- 5. CHICKEN TIKKA P395**
Chicken thigh fillet, fresh yogurt, garam masala, lemon juice, white onion, red & green bell pepper, papadum
- 6. CHICKEN BINAKOL P395**
Chicken, coconut meat, papaya, jasmine rice
- 7. BELLY GRATIN P445**
Baked Saranggani Bay premium bangus fillet, mayonnaise, garlic, onion
- 8. BEEF POT ROAST P490**
Beef, demi-glace, button mushrooms, cream, haricots verts
- 9. ENRIQUE'S BARBEQUE RIBS P695** ★ 🍷
Herb buttered corn, coleslaw, chipotle barbecue sauce
- 10. GRILLED SALMON FILLET P785** ♥
Grilled salmon fillet, mango-tomato salsa, couscous or rice pilaf, buttered asparagus
- 11. TENDERLOIN STEAK WITH BLUE CHEESE P995** ★
U.S. Angus tenderloin, spinach, garlic mashed potatoes, blue cheese sauce

PERFECT PAIRS (Sides)

- STEAMED RICE P75
- POTATO CHIPS P85
- PAPADUM P95
- FRENCH FRIES P95
- MASHED POTATOES P150

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TOUT SWEET (Desserts)

1. CARROT CAKE P195

Layers of carrot cake,
cream cheese frosting

2. SABA BANANA SPLIT P260

Chocolate, vanilla, strawberry
ice cream, turon de saba, whipped cream,
cherries

3. UBE CHEESECAKE P275

New York cheesecake blended with ube,
whipped cream

4. FLOURLESS CHOCOLATE DOME P290

Flourless chocolate cake,
mantecado ice cream, dark chocolate dome,
warm chocolate sauce

GELATO

PER SCOOP P90 3-SCOOPS P245

1. BREAD AND BUTTER

2. GUYABANO

3. STRAWBERRY

4. BAILEYS

ARCE DAIRY

1. DARK CHOCOLATE

2. DARK CARAMEL

3. MANGO

4. MANTECADO

★ Chef's Favorites ♥ Healthy / Light ☺ Kid-Friendly

🌿 Vegetarian 🐷 Contains Pork



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ENERGY BOOSTERS

- | | |
|-------------------------------------|-------------|
| 1. DISTILLED WATER | <i>P80</i> |
| 2. LOCAL SODAS | <i>P100</i> |
| 3. RASPBERRY / TAMARIND ICED TEA | <i>P125</i> |
| 4. FRESH LEMONADE | <i>P130</i> |
| 5. FRESH ORANGE JUICE | <i>P170</i> |
| 6. PERRIER | <i>P225</i> |
| 7. TWINNINGS TEA | <i>P110</i> |

PURE NECTAR

- | | |
|------------------------------|-------------|
| 8. MANGO | <i>P160</i> |
| 9. GREEN MANGO | <i>P160</i> |
| 10. CALAMANSI CANE | <i>P160</i> |
| 12. DALANDAN CANE | <i>P160</i> |
| 13. PINEAPPLE CANE | <i>P160</i> |
| 14. MANGO YOGURT | <i>P195</i> |
| 16. STRAWBERRY BANANA YOGURT | <i>P195</i> |
| 17. MORINGA MAGIC | <i>P255</i> |
| 18. MEGA OMEGA | <i>P255</i> |

COFFEE

- | | HOT | COLD |
|----------------|-------------|-------------|
| 19. ESPRESSO | <i>P110</i> | <i>P175</i> |
| 20. AMERICANO | <i>P110</i> | <i>P200</i> |
| 21. CAPPUCINO | <i>P120</i> | <i>P210</i> |
| 22. CAFÉ LATTE | <i>P135</i> | <i>P225</i> |
| 23. CAFÉ MOCHA | <i>P155</i> | <i>P235</i> |

CLASSIC COCKTAILS P295+

- WHISKY SOUR**
Whisky, lemon juice, simple syrup, egg white, Angostura bitters
- DAIQUIRI**
White rum, fresh lime juice, simple syrup
- MOJITO**
White rum, lime, mint, simple syrup, soda water
- MARTINI**
Gin, blanco, olives
- BASIL SMASH**
Gin, lemon, simple syrup, basil
- COSMOPOLITAN**
Vodka, triple sec, cranberry juice
- AMARETTO SOUR**
Amaretto liquor, fresh lemon, simple syrup, egg white
- OLD FASHIONED**
Bourbon whiskey, soda water, Angostura bitters

LONG DRINKS

- | | |
|---------------|-------------|
| 9. RUM COKE | <i>P240</i> |
| 10. GIN TONIC | <i>P240</i> |
| 11. JACK COKE | <i>P280</i> |

WHISKY/BOURBON

- | | |
|--------------------------|-------------|
| 12. JACK DANIELS | <i>P215</i> |
| 13. JOHNNIE WALKER BLACK | <i>P300</i> |

VODKA

- | | |
|-------------------|-------------|
| 14. STOLICHNAYA | <i>P300</i> |
| 15. ABSOLUT VODKA | <i>P215</i> |

TEQUILA

- | | |
|----------------------|-------------|
| 16. JOSE CUERVO GOLD | <i>P215</i> |
|----------------------|-------------|

GIN

- | | |
|---------------------|-------------|
| 17. BOMBAY SAPPHIRE | <i>P220</i> |
| 18. TANQUERAY | <i>P220</i> |
| 19. HEINDRICKS | <i>P295</i> |

BEER

- | | |
|------------------------|-------------|
| | <i>P175</i> |
| 20. SAN MIGUEL PALE | <i>P110</i> |
| 21. SAN MIGUEL LIGHT | <i>P110</i> |
| 22. SAN MIGUEL PREMIUM | <i>P130</i> |

RUM

- | | |
|------------------------|-------------|
| 23. BACARDI WHITE/GOLD | <i>P215</i> |
|------------------------|-------------|

MIXERS

- | | |
|-----------------|-------------|
| | <i>P235</i> |
| 24. SODA WATER | <i>P90</i> |
| 25. TONIC WATER | <i>P90</i> |
| 26. GINGER ALE | <i>P90</i> |



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HOUSE WINES

POURING

WHITE

1. **CAVE ANNE JE JOYEUSE, CAMAS CHARDONNAY** (Languedoc-Roussillon, France)
well balanced, grapefruit, pineapple

🍷 P260 🍷 P770 🍷 P1540

RED

2. **CAMAS CABERNET SAUVIGNON** (Languedoc-Roussillon, France)
Black fruit and Spices, balanced

🍷 P295 🍷 P845 🍷 P1690

WHITE

1. **CELLER DEL ROURE, CULLEROT VERDIL, PEDRO** (Valencia, Spain)
Rich, citrus, sweet spice

P2950

ROSÉ

2. **SOCIAL CLUB MALBEC SYRAH** (Languedoc-Roussillon, France)
Wild berries, vanilla, black pepper

P1500

RED

3. **CLOS DES VERDOTS ROUGE MALBEC, MERLOT, CABERNET FRANC** (Southwest France)
Supple and Fruity, silky tannins

P2950

BUBBLIES

1. **BORGO SAN LEO PROSECCO BRUT GLERA** (Treviso, Italy) Fresh, dry, delicate, fruity

P3990

2. **NICOLAS FEUILLATE PINOT NOIR, CHARDONNAY, PINOT MEUNIER** (Champagne, France)

P4950

ARUGA CAFÉ
— MESCLUN —

Private Dining

Gourmet food in your own private space.

Meetings

Workshops

Birthdays

Engagement Dinners

Baby Showers + more

Full Venue: 50-60 pax

Main Dining: 30-40 pax

Private Dining: 20 pax

No venue rental fee.

Consumable rate only.



FOR RESERVATIONS:

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